

SHARED SET MENU - \$65 per person

AMUSE BOUCHE

Sydney Rock oysters - bloody mary - chives GF|DF

ENTREE

Harvest plate - charcuterie - artisan cheese - poppy seed lavosh

Homeleigh Grove marinated olives - sourdough V|DF

MAIN

Pork belly - pumpkin custard - cavolo nero - jus GF|DF

12 hour lamb shoulder - white bean - gremolata GF|DF

SIDES

Braised sugarloaf cabbage - toasted almonds GF|V|DF

Roasted jap pumpkin - hummus - crisp kale GF|V

BOTTOMLESS PIZZAS - \$45 per person

Chefs selection of Pizzas

SIDES

French fries - cajun - citrus aioli GF|V|DF

Heirloom tomatoes - goats curd - oregano - fried garlic GF|V

Gluten free pizza bases available



ADD CHOICE DESSERT - \$16pp

Espresso parfait - mascarpone - pistachio praline GF|V

Crème caramel - brandied raisins - pine nuts - thyme GF|V

Chocolate fondant - quince paste - vanilla bean cream V